



NO MATTER HOW YOU SLICE IT, MERCER BEATS THE COMPETITION.

ASSESSMENT OF CHEF'S KNIVES
BY CUTLERY AND ALLIED TRADES RESEARCH ASSOCIATION (CATRA)

CATRA, Cutlery & Allied Trades Research Association, is an independent technology association located in the UK. Founded in 1952, CATRA has provided a continuous source of research and development for Cutlery and Knife Manufacturers worldwide for over 65 years. Its long history and technical capabilities have made CATRA the foremost resource for objective testing and product performance evaluation. For more information about CATRA visit www.catra.org.

8" CHEF'S KNIFE RENAISSANCE® - MERCER - M23510

8" CHEF'S KNIFE MILLENNIA® - MERCER - M22608



RENAISSANCE® NSF

Triple-riveted Delrin® handle. Precision forged, high-carbon, no stain German steel. 50/50 double bevel with an 18° edge. LIFETIME WARRANTY.



MILLENNIA® NSF

Santoprene® & polypropylene handle. Stamped blade, high-carbon, stain-free Japanese steel. 50/50 double bevel with an 18° edge. LIFETIME WARRANTY.

ICP The Initial Cutting Performance (measured in mm), is the total depth of test cards cut during the first three cutting cycles and is a measure of the initial sharpness of a blade.

CER The Cutting Edge Retention (measured in mm), is the total depth of test cards cut during the test, and is a measure of the ability of a knife blade edge to resist wear throughout its useful life.

Brand	ICP (mm)	CATRA Comments	CER (mm)	CATRA Comments
Renaissance	99	Good	407	Very Good
Millennia	91	Good	306	Good
A	58	Average	156	Average
B	83	Good	292	Good
C	30*	Poor	195	Average

* Indicates failure to meet the standard



ALL DATA SOURCED FROM CATRA OBJECTIVE TESTING